



# ELECTRIC RANGE

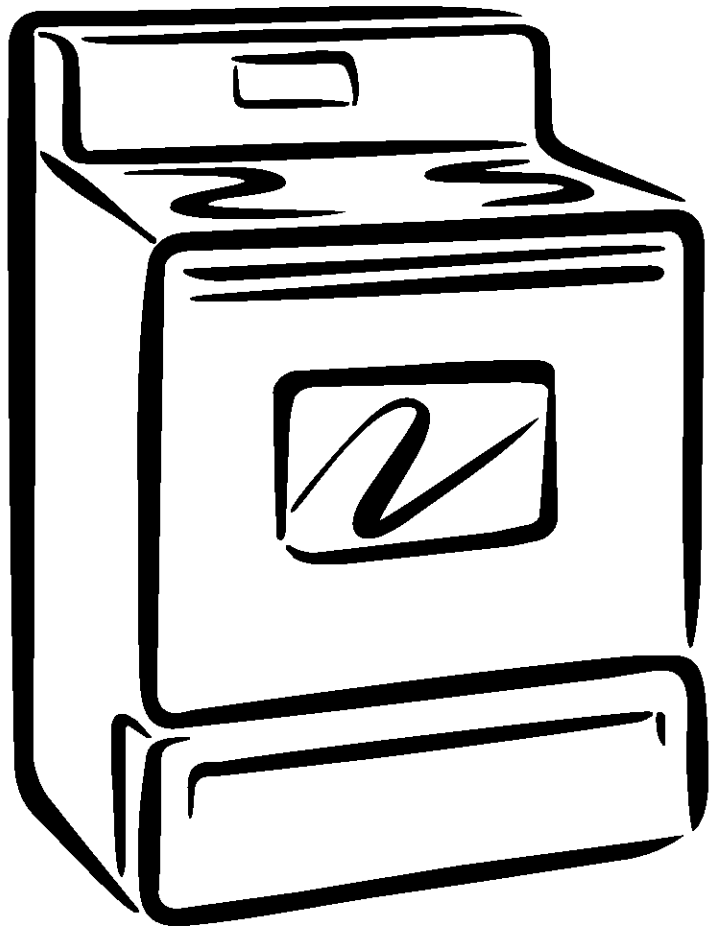
Use & Care Guide

# ESTUFA ELÉCTRICA

Manual del Usuario

Model Nos.

- 790.95592
- 790.95594
- 790.95595
- 790.95599
- 790.95660
- 790.95661
- 790.95662
- 790.95663
- 790.95664
- 790.95665
- 790.95669



ENGLISH

ESPAÑOL

---

## Table of Contents

Free-Standing Range Warranty .....	2
Product Record .....	2
<b>IMPORTANT SAFETY INSTRUCTIONS</b> .....	3-5
Serial Plate Location .....	5
Range Features .....	6
Before Setting Oven Controls .....	7-8
Setting Surface Controls .....	8-9
Oven Control Functions .....	10
Setting Oven Controls .....	11-14
Setting Warmer Drawer Controls .....	15-16
Self Cleaning .....	17-18
Care & Cleaning .....	19-22
Adjusting Your Oven Temperature .....	22
Before You Make a Service Call .....	23-24
Notes .....	25
Sears Service .....	26
Español .....	27-52

---

## Product Record

In this space below, record the date of purchase, model and serial number of your product. You will find the model and serial number printed on an identification plate. This serial plate is located on the right side of the oven front frame in the storage or warmer drawer compartment. **See page 5** of this Use & Care Guide for the serial plate location.

Model No. **790.** \_\_\_\_\_

Serial No. \_\_\_\_\_

Date of Purchase \_\_\_\_\_

Save these instructions and your sales receipt for future reference.

---

## Free-Standing Range Warranty

### FULL ONE YEAR WARRANTY ON ALL PARTS

If, within one year from the date of installation, any part fails to function properly due to a defect in material or workmanship, Sears will repair or replace it, at our option, free of charge.

Your ceramic glass smoothtop is covered by an additional 2nd through 5th year limited warranty. This warranty provides for replacement for any defective surface heating element, deteriorated rubberized-silicone seal, or glass smoothtop that cracks due to thermal breakage. Damage or breakage due to customer abuse is not covered by this warranty.

If the product is subjected to other than private residential use, the above warranty is effective for only 90 days.

WARRANTY SERVICE IS AVAILABLE BY CONTACTING THE NEAREST SEARS SERVICE CENTER IN THE UNITED STATES.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears Roebuck and Co., Dept. 817WA Hoffman Estates, IL 60179

### WE SERVICE WHAT WE SELL

Your purchase has added value because you can depend on Sears HomeCentral® for service. With over 12,000 trained repair specialists and access to over 4.2 million parts and accessories, we have the tools, parts, knowledge and skills to ensure our pledge: We Service What We Sell.

### Sears Maintenance Agreements

Your Kenmore appliance is designed, manufactured and tested to provide years of dependable operation. Yet any major appliance may require service from time to time. The Sears Maintenance Agreement offers you an outstanding service program, affordably priced.

### The Sears Maintenance Agreement

- Is your way to buy tomorrow's service at today's price.
- Eliminates repair bills resulting from normal wear and tear.
- Provides for non-technical and instructional assistance.
- Even if you don't need repairs, provides an annual Preventive Maintenance Check, at your request, to ensure that your appliance is in proper running condition.

Some limitations apply. For more information, call 1-800-827-6655.

For information concerning Sears Canada Maintenance Agreements, call 1-800-361-6665.

---

# Important Safety Instructions

Read all instructions before using this appliance.  
Save these instructions for future reference.

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

**⚠ WARNING** This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

**⚠ CAUTION** This symbol will help alert you to situations that may cause bodily injury or property damage.

- **Remove all tape and packaging before using the range.** Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- **Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 latest edition and local electrical code requirements.** Install only per installation instructions provided in the literature package for this range.  
Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.
- **User servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the range.
- **Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.**

## ⚠ WARNING

- All ranges can tip.
- Injury to persons could result.
- Install anti-tip device packed with range.
- See Installation Instructions.



**⚠ WARNING** To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket provided with the range. To check if the bracket is installed properly, visually check that rear leveling leg is inserted into and fully secured by the anti-tip bracket by removing lower panel or storage drawer. For models with a warmer drawer, grasp the top rear edge of the range and carefully attempt to tilt it forward. Refer to the Installation Instructions for proper anti-tip bracket installation.



**⚠ WARNING** Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and also cause damage to the range. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

**⚠ WARNING** Do not use the oven or warmer drawer (if equipped) for storage.

**⚠ CAUTION** Do not store items of interest to children in the cabinets above a range or on the backguard of a range. Children climbing on the range to reach items could be seriously injured.

**⚠ WARNING** Never Use Your Appliance for Warming or Heating the Room.

- **Storage in or on Appliance—Flammable materials should not be stored in an oven, warmer drawer, near surface units or in the storage drawer.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range.
- **Do Not Leave Children Alone—Children should not be left alone or unattended in the area where appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH SURFACE UNITS, AREAS NEAR THESE UNITS, HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN.** Both surface units and oven heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cook top, surfaces facing the cook top, the oven vent openings and surfaces near these openings, oven door and window.
- **Wear Proper Apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.
- **Do Not Use Water or Flour on Grease Fires—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam.** Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers—Buildup of pressure may cause container to burst and result in injury.**
- **Remove the oven door from any unused range if it is to be stored or discarded.**

**IMPORTANT—Do not attempt to operate the range during a power failure.** If the power fails, always turn off the range. If the range is not turned off and the power resumes, the range will begin to operate again. Once the power resumes, reset the clock and oven function.

# Important Safety Instructions

## IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.** Place a pan of food on the unit before turning it on, and turn the unit off before removing the pan.
- **Use Proper Pan Size**—This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Elements**—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Never Leave Surface Elements Unattended at High Heat Settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Do Not Immerse or Soak Removable Heating Elements**—Heating elements should never be immersed in water. Heating elements clean themselves during normal operation.
- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.
- **When flaming foods under a ventilating hood, turn the fan on.**

## SELF CLEANING OVENS

- **Clean in the self-cleaning cycle only the parts listed in this Use & Care Manual.** Before self cleaning the oven, remove the broiler pan and any utensils or foods from the oven.
- **Do Not Use Oven Cleaners**—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Do Not Clean Door Gasket**—The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Pay particular attention to the area underneath each surface element. Do not allow grease to accumulate.
- **Kitchen cleaners and aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.
- **Clean Ventilating Hoods Frequently**—Grease should not be allowed to accumulate on the hood or filter. Follow manufacturer's instructions for cleaning.

## FOR CERAMIC-GLASS COOK TOP MODELS

- **Do Not Cook on Broken Cook Top**—If cook top should break, cleaning solutions and spillovers may penetrate the broken cook top and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean Cook Top with Caution**—If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

## IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening Oven Door or Warmer Drawer (if equipped)**—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The oven vent is located under the left rear surface element if your model is equipped with coil elements. The oven vent is located below the backguard for models equipped with ceramic-glass cook tops. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of Oven Racks.** Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven. Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler insert with aluminum foil. Exposed fat and grease could ignite.**
- **Protective Liners**—Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

# Important Safety Instructions

## IMPORTANT SAFETY NOTICE

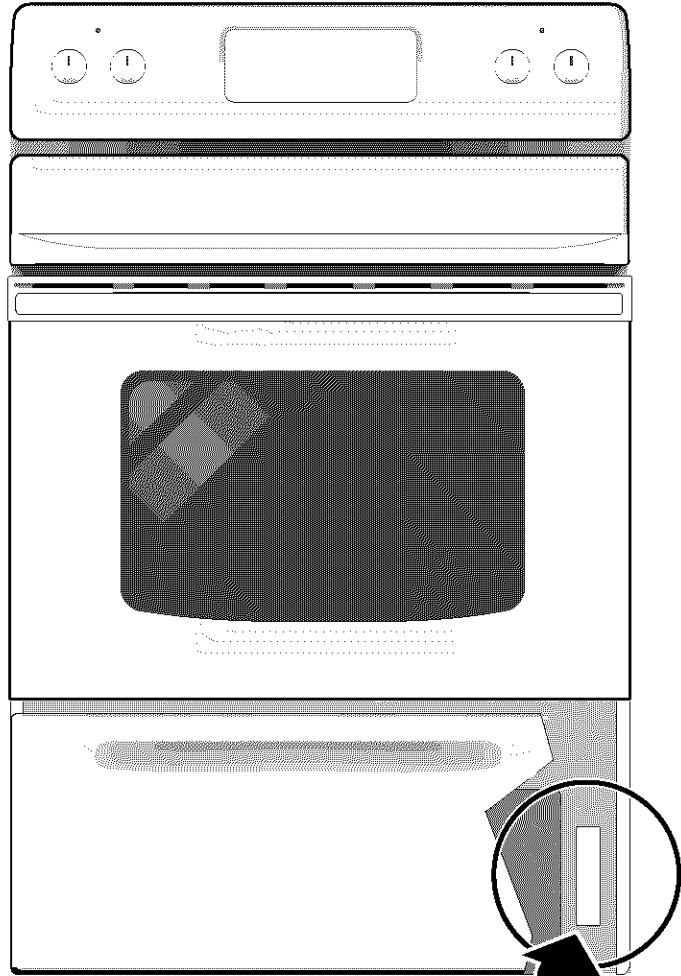
The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

### SERIAL PLATE LOCATION

You will find the model and serial number printed on a serial plate. This serial plate is located on the right side of the oven front frame behind the Warmer Drawer or Storage Drawer compartment.

Please see the illustration for exact location.

Remember to record the serial number for future reference (See page 2, under Product Record).

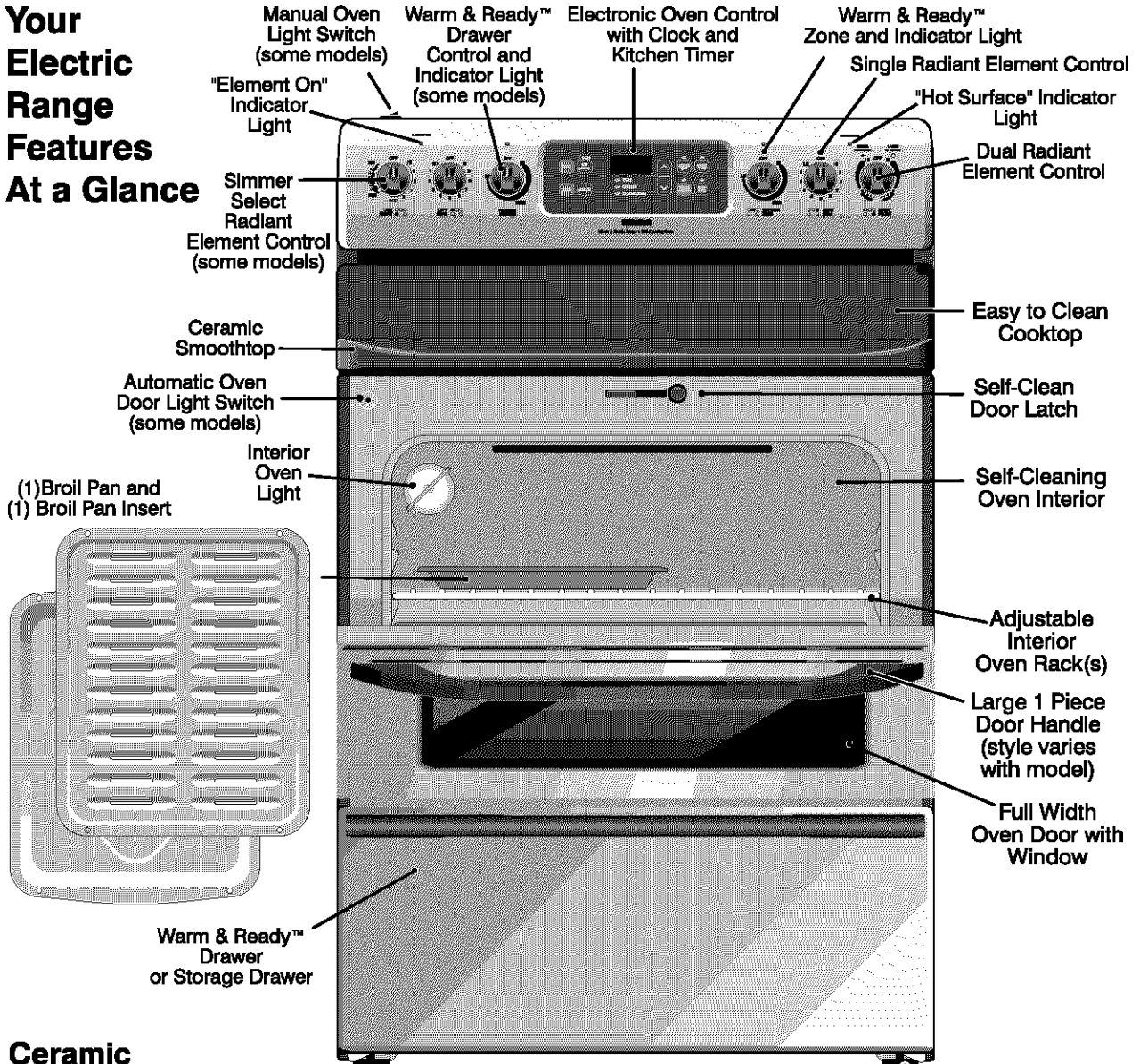


**Serial plate location.  
Open the Warmer Drawer  
(some models) or  
Storage Drawer  
(some models).**

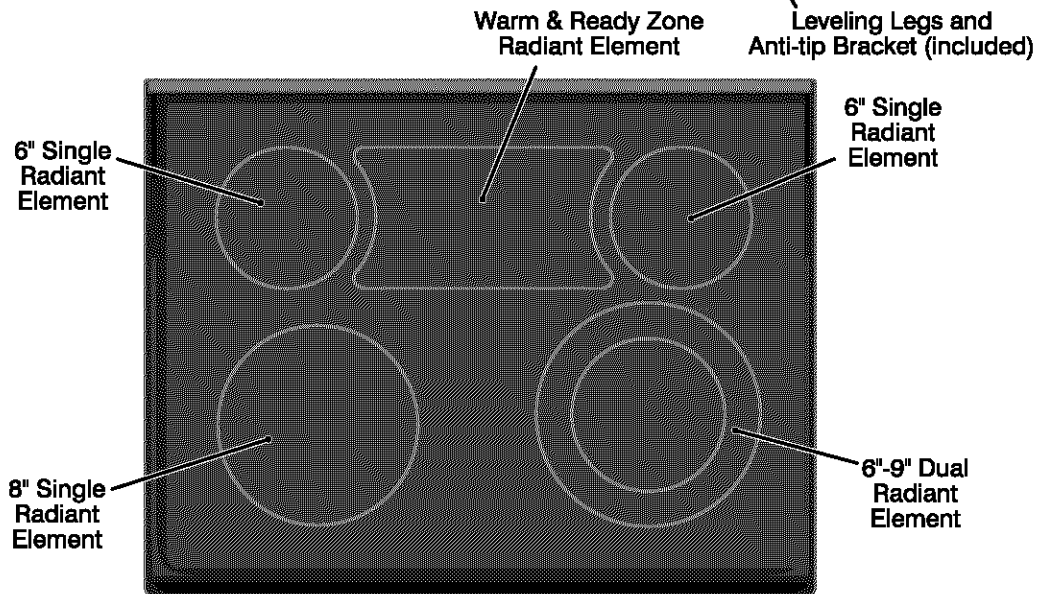
# Range Features

Note: The features of your range will vary according to model.

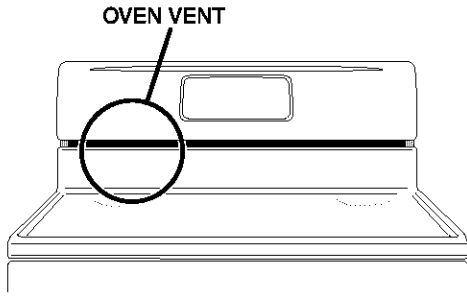
## Your Electric Range Features At a Glance



## Ceramic Smoothtops (styles and color vary by model)



# Before Setting Oven Controls



## Oven Vent Location

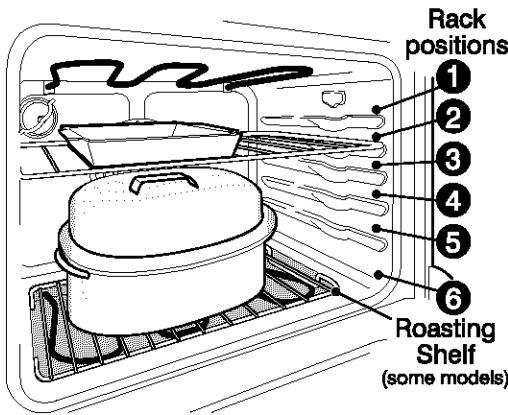
For models equipped with ceramic cooktops, the oven vent is located **under the left rear side of the control panel**. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results. **DO NOT BLOCK OVEN VENT.**

## Arranging Oven Racks

**ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN).** Always use oven mitts when using the oven.

## Removing & Replacing Oven Racks

**To remove**, pull the rack forward until it stops. Lift up front of rack and slide out. **To replace**, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.

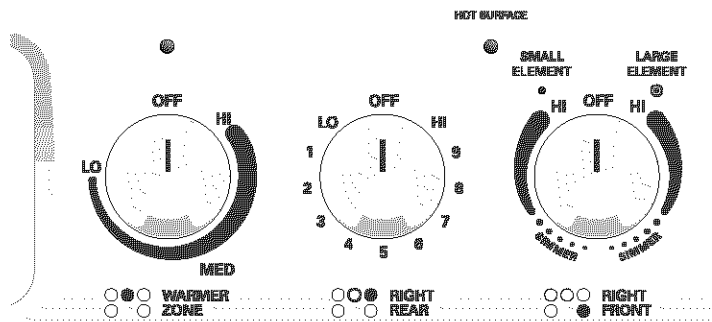


## RECOMMENDED RACK POSITIONS FOR BROILING, BAKING & ROASTING

Food	Rack Position
Broiling meats, chicken or fish	1, 2 or 3
Cookies, cakes, pies, biscuits & muffins	3 or 4
Frozen pies, angel food cake, yeast, bread, casseroles, small cuts of meat or poultry	5
Turkey, roast or ham	Roasting shelf

## About the Ceramic Glass Cooktop

The ceramic cooktop has radiant surface elements located below the surface of the glass. The design of the ceramic cooktop outlines the area of the surface element underneath. **Make sure** the diameter of the pan matches the diameter of the element outline on the cooktop. Heat is transferred up through the surface of the cooktop to the cookware. Only flat-bottomed cookware should be used. The type and size of cookware, the number of surface elements in use and their settings, are all factors that will affect the amount of heat that will spread to areas beyond the surface elements. The areas surrounding the elements may become **hot enough to cause burns.**



Warmer Zone Control

Single Radiant Surface Control (all models)

Dual Radiant Surface Control

## About the Radiant Surface Elements

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting, the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle. The ceramic fixture thermally insulates the heating element, concentrating heat in the heating zone. For efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

**NOTE:** Please read detailed instructions for ceramic glass cooktop cleaning in the **Care & Cleaning** and **Before You Call** checklist sections of this Use and Care Guide.

**NOTE:** Radiant elements have a limiter that allows the element to cycle on and off, even at the HI setting. This helps to prevent damage to the ceramic smooth top. Cycling at the HI setting is normal and can occur if the cookware is too small for the radiant element or if the cookware bottom is not flat.

# Before Setting Oven Controls

## Element On and Hot Surface Indicator Lights

ELEMENT ON



HOT SURFACE

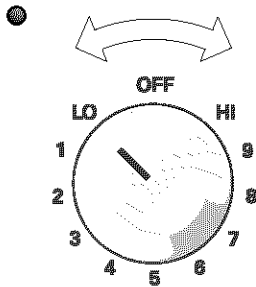


Your range is equipped with two different surface control lights that will glow on your range—the **Element On** indicator light and a **Hot Surface** indicator light. The **Element On** located on the control panel, will glow when any surface element is turned on. A quick glance at this light after cooking is an easy check to be sure all surface controls are turned off. The **Hot Surface** indicator light, located on the control panel, will glow as the surface cooking area heats up and will **REMAIN ON** until the glass cooktop has cooled to a **MODERATE** level.

## Setting Surface Controls

### To Operate Single Radiant Surface Elements

HOT SURFACE



1. Place correctly sized cookware on the radiant surface element.
2. Push in and turn the surface control knob in either direction to the desired setting. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface control knobs do not have to be set exactly on a particular mark. Use the marks as a guide and adjust the control knob as needed. Each surface element provides a constant amount of heat at each setting. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is **too small** for the surface heating area.
3. When cooking is completed, turn the surface element off before removing the cookware. Note: the **Element On** indicator light will glow when one or more elements are turned on. A quick glance at the indicator light(s) when cooking is finished is an easy check to be sure all control knobs are turned off. The **Hot Surface** indicator light will continue to glow **AFTER** the control knob is turned to the "Off" position and will glow until the heating surface area has cooled sufficiently.

### To Operate Simmer Select Surface Element (If equipped)

The right side of the control knob allows you to use the Simmer Select element as you would any normal surface element on the medium to high settings.

The left side of the control knob is used to operate the Simmer Select feature. This feature allows the element to heat at a much lower temperature than when used as a normal surface element. This allows you to precisely simmer delicate foods.

You may switch between normal cooking and Simmer Select at any time during the cooking process. Be sure to set the knob indicator between **MAX** and **MIN** for simmering or between **MED** and **HI** for normal cooking.

**NOTE:** The element will not operate if the knob is positioned in the space between **MAX** and **MED**.

The suggested settings found in the chart below are based on cooking in medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

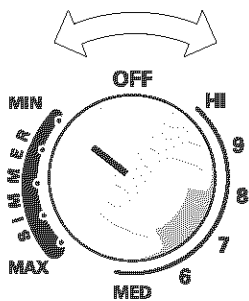
#### STANDARD SURFACE ELEMENTS

Setting	Type of Cooking
HIGH (HI - 9)	Start most foods, bring water to a boil, pan broiling
MEDIUM HIGH (7 - 8)	Continue a rapid boil, fry, deep fat fry
MEDIUM (5 - 6)	Maintain a slow boil, thicken sauces and gravies, steam vegetables
MEDIUM LOW (2 - 4)	Keep foods cooking, poach, stew
LOW (LO - 1)	Keep warm, melt, simmer

#### SIMMER SELECT SURFACE ELEMENT (If equipped)

MAX	Larger quantities of food, stews and soups
MIN	Smaller quantities of food, delicate foods, melting chocolate or butter

SIMMER SELECT



LEFT FRONT

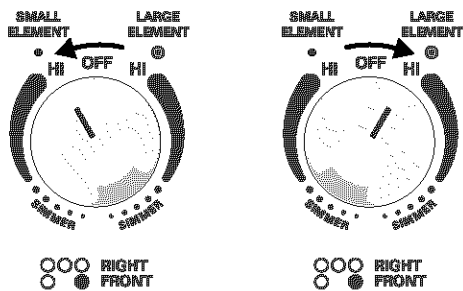
Simmer Select Radiant Surface Control

**CAUTION** Radiant surface elements may appear to have cooled after they have been turned off. **The glass surface may still be hot** and burns may occur if the glass surface is touched before it has cooled sufficiently.

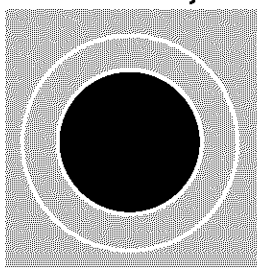
**CAUTION** Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.



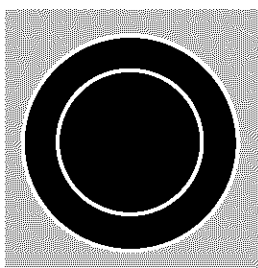
# Setting Surface Controls



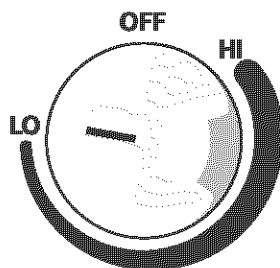
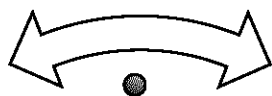
Heating with inner (small) element only



Heating with both elements



Dual Radiant heating areas on ceramic smooth top (shown in black)



WARMER ZONE

## To Operate Dual Radiant Surface Elements

Symbols on the backguard are used to indicate which coil of the Dual Radiant element will heat. The ● symbol indicates the inner coil only. The ⊙ symbol indicates both inner and outer coils will heat. You may switch from either coil setting at any time during cooking. Push in and turn the control knob in either direction to the desired setting as instructed above.

### SINGLE AND DUAL RADIANT SURFACE ELEMENTS

Setting	Type of Cooking
HIGH (HI - 9)	Start most foods, bring water to a boil, pan broiling
MEDIUM HIGH (7 - 8)	Continue a rapid boil, fry, deep fat fry
MEDIUM (5 - 6)	Maintain a slow boil, thicken sauces and gravies, steam vegetables
MEDIUM LOW (2 - 4)	Keep foods cooking, poach, stew
LOW (LO - 1)	Keep warm, melt, simmer

**Note:** The size and type of utensil used, and the amount and type of food being cooked will influence the setting needed for best cooking results.

## Setting the Warmer (Warm & Ready™) Zone Control

The purpose of the Warmer Zone is to *keep hot cooked foods at serving temperature*. Always start with hot food. It is not recommended to heat cold food on the Warmer Zone.

All food placed on the Warmer Zone should be covered with a lid or aluminum foil to maintain quality. For best results, when warming pastries or breads, the cover should have an opening to allow moisture to escape. **Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to clean.** Use only dishware, utensils and cookware recommended for oven and cooktop use on the Warmer Zone.

**CAUTION** Unlike the surface elements, the Warmer Zone will not glow red when it is hot.

**CAUTION** Always use potholders or oven mitts when removing food from the warm zone as cookware and plates will be hot.

### Setting the Warmer (Warm & Ready™) Zone Control

- To set the control, push in either direction and turn the knob. The temperatures are approximate, and are designated by HI, MED and LO. However, the control can be set at any position between HI and LO for different levels of heating.
- When done, turn the control to OFF. The Warmer Zone will remain warm until the **hot surface indicator light** goes off.

**Temperature Selection** - Refer to the chart at the side column for recommended heating levels. If a particular food is not listed, start with the medium level, and adjust as needed. Most foods can be kept at serving temperatures by using the medium level.

**Note:** Use the Warmer Zone to keep cooked foods hot such as; vegetables, gravies, casseroles, soups, stews, breads, pastries and oven-safe dinner plates.

Warmer Zone Recommended Food Settings Chart	
Food Item	Heating Level
Breads/Pastries	LO
Casseroles	LO
Dinner Plates with Food	LO
Eggs	LO
Gravies	LO
Meats	MED
Sauces	MED
Soups (cream)	MED
Stews	MED
Vegetables	MED
Fried Foods	HI
Hot Beverages	HI
Soups (liquid)	HI

# Oven Control Functions

**READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.** For satisfactory use of your oven, become familiar with the various functions of the oven as described below.

**OFF/CANCEL PAD**— Used to clear any function previously entered except the time of day and minute timer. Push **OFF/CANCEL** to stop cooking. Also the **OFF/CANCEL** pad is used to activate oven door lockout setting.

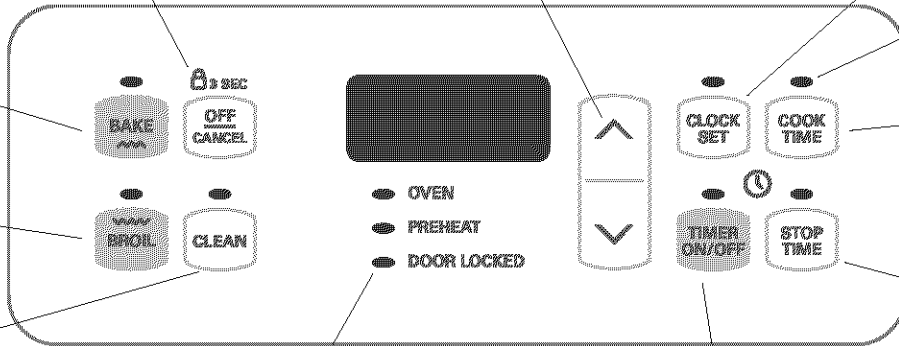
**UP and DOWN ARROW PADS**— Used along with the function pads to select oven temperature, cook time, stop time (when programming an automatic stop time), time of day, clean time and minute timer.

**CLOCK SET PAD**— Used to set the time of day.

**BAKE PAD**—Used to select the bake function.

**BROIL PAD**— Used to select the variable broil function.

**CLEAN PAD**— Used to select the self-cleaning cycle.



**FEATURE INDICATOR LIGHTS**— These light to show which feature is in use.

**COOK TIME PAD**— Used to enter the length of the baking time (if equipped).



**STOP TIME PAD**— Used to set the desired stop time for baking. Can be used with **COOK TIME** to program a delayed bake cycle (if equipped).

**OVEN, PREHEAT & DOOR LOCKED LIGHTS** — The "OVEN" light will glow each time the oven turns on to maintain the set oven temperature. The "PREHEAT" light will glow when the oven is first set to operate, or if the desired temperature is reset higher than the actual oven temperature. The "DOOR LOCKED" light will flash when the oven door locks and unlocks or when using the self-clean cycle or the oven door lockout mode is activated. The indicator light will glow constantly after the door locks.

**TIMER ON/OFF PAD**— Used to set or cancel the minute timer. The minute timer does not start or stop cooking. Also, **TIMER ON/OFF** pad is used to set the Continuous Bake feature.

**The oven can be programmed to: BAKE, TIME BAKE, BROIL, SELF-CLEAN, CONTINUOUS BAKE and set for OVEN LOCKOUT.**

## For a silent control panel






When choosing a function, a beep will be heard each time a pad is pressed. If desired, the controls can be programmed for silent operation. Press and hold . After 7 seconds, the control will beep once. This will block the controls from sounding when a pad is pressed. To return the sound, press and hold  again for 7 seconds until the control beeps once.

**Note:** The control will return to the audible mode after a power outage.

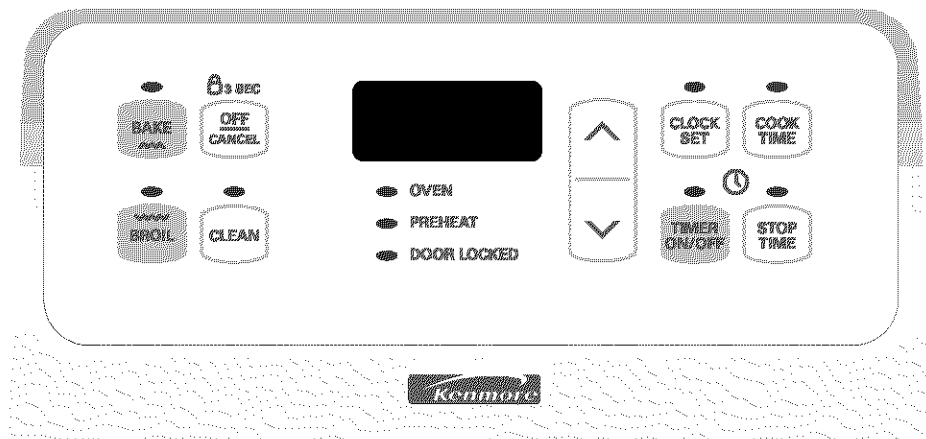
## Temperature conversion

The electronic oven control is set to operate in °F (Fahrenheit) when shipped from the factory. The oven can be programmed for any temperature from 170°F to 550°F (65°C to 287°C).

**To change the temperature to °C (Celsius) or from °C to °F (control should not be in a Bake or Clean mode):**

1. Press . "—" appears in the display.
2. Press and hold the  until "HI" appears in the display.
3. Press and hold  until °F or °C appears in the display.
4. Press the  or  to change °F to °C or °C to °F.
5. Press any control pad to return to normal operating mode.

# Setting Oven Controls



**Note:** The time of day must first be set in order to operate the oven.

## To Set the Clock

When the range is first plugged in, or when the power supply to the range has been interrupted, the display will flash "12:00".

1. Press **CLOCK SET**.
2. Within 5 seconds, press and hold the **^** or **v** until the correct time of day appears in the display.

**Note:** The clock cannot be changed during any timed bake or self-clean cycle.

## To Set the Minute Timer:

1. Press **TIMER ON/OFF**.
2. Press the **^** to increase the time in one minute increments. Press and hold the **^** to increase the time in 10 minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.

**Note:** If you press the **v** first, the timer will advance to 11 hours and 59 minutes.

3. The display shows the timer count down in minutes until one minute remains. Then the display will count down in seconds.
4. When the set time has run out, the timer will beep 3 times. It will then continue to beep 3 times every 60 seconds until **TIMER ON/OFF** is pressed.

**Note:** The minute timer does not start or stop cooking. It serves as an extra timer in the kitchen that will beep when the set time has run out. The minute timer can be used alone or during any of the other oven functions. When the minute timer is in use with any other function, the minute timer will be shown in the display. To view other functions, press the pad for that function.

## To Change the Minute Timer while it is in use:

While the timer is active and shows in the display, press and hold the **^** or **v** to increase or decrease the time.









**To Cancel the Minute Timer before the set time has run out:** Press **TIMER ON/OFF**.

# Setting Oven Controls




## To Set or Change the Temperature for Baking

The oven can be programmed to bake at any temperature from 170°F to 550°F (65°C to 287°C).

### To Set the Controls for Baking:

1. Press . "— — —" appears in the display.
2. Within 5 seconds, press the  or . The display will show "350°F (177°C)." By pressing and holding the  or , the temperature can then be adjusted in 5°F (1°C) increments.
3. As soon as the  or  is released, the oven will begin heating to the selected temperature. When the displayed temperature reaches the desired baking temperature, the control will beep 3 times.
4. To cancel the baking function, press .




### To Change the Oven Temperature after Baking has Started:

1. Press  and make sure the bake temperature is displayed.
2. Press the  or  to increase or decrease the set temperature.

## To Set Control for Continuous Bake or 12 Hour Energy Saving

The oven control has a built-in 12 Hour Energy Saving feature that will shut off the oven if the control is left on for more than 11 hours and 59 minutes. The oven can be programmed to override this feature for continuous baking.

### To set control for continuous baking:



1. Press , "0:00" will appear in the display.
2. Press and hold  down for 5 seconds until tone is heard, " — — hr" will appear in display for continuous cooking. The current time of day will return to the display.
3. To cancel the Continuous Bake function, press  and hold for 5 seconds until tone is heard. "12hr" will appear in display indicating that the control has returned to the 12 Hour Energy Saving feature.



## To Set Control for Oven Lockout:

The control can be programmed to lock the oven door and inactivate the oven controls.

### To set Control for Oven Lockout feature:

1. Press  and hold for 3 seconds. "Loc" will appear in display, the "Door Locked" indicator light will flash and the motor driven door lock will begin to close automatically. **DO NOT open oven door** while the indicator light is flashing. Allow about 15 seconds for the oven door to lock. Once the oven door is locked, the current time of day will appear in the display.
2. To cancel the lockout feature, press  and hold for 3 seconds. The control will unlock the oven door and resume normal operation.









**Note: If any control pad is pressed while in the Oven Lockout mode, "Loc" will appear in the display until the control pad is released.**

# Setting Oven Controls












## To Set the Timed Bake Feature

The **COOK TIME** and **STOP TIME** controls operate the Timed Bake feature to turn the oven on and off at the times you select in advance. The oven can be programmed to start immediately and shut off automatically or to begin baking at a later time with an automatic shutoff.


### To Program the Oven to Begin Baking Immediately and To Shut Off Automatically:

1. Be sure that the clock shows the correct time of day.
2. Place the food in the oven.
3. Press .
4. Within 5 seconds, press the  or . The display will show "350°F (177°C)." By holding the  or , the temperature can then be adjusted in 5°F (1°C) increments.
5. Press . "0:00" will flash in the display.
6. Press the  or  until the desired baking time appears in the display.
7. The oven will turn on and begin heating.



### To Program Oven for a Delayed Start Time and to Shut-Off Automatically:

1. Be sure that the clock shows the correct time of day.
2. Place the food in the oven.
3. Press .
4. Within 5 seconds, press the  or . The display will show "350°F (177°C)." By holding the  or , the temperature can then be adjusted in 5°F (1°C) increments.
5. Press . "0:00" will flash in the display.
6. Press the  or  until the desired baking time appears.
7. Press . The earliest possible stop time will flash in the display.
8. Press the  or  until the desired stop time appears in the display.
9. Once the controls are set, the control calculates the time when baking will start in order to finish at the time you have set.
10. The oven will turn on at the delayed start time and begin heating.

### When the Set Bake Time Runs Out:

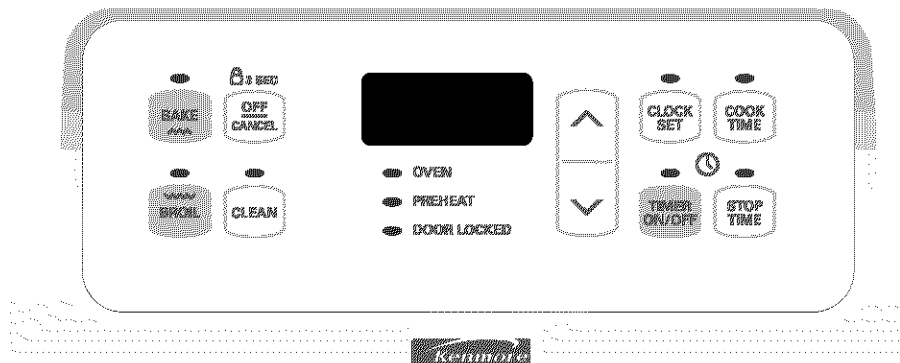
- a. "END" will appear in the display window and the oven will shut off automatically.
- b. The control will beep 3 times every 60 seconds until  is pressed.

### To Change the Oven Temperature or Bake Time after Baking has Started:

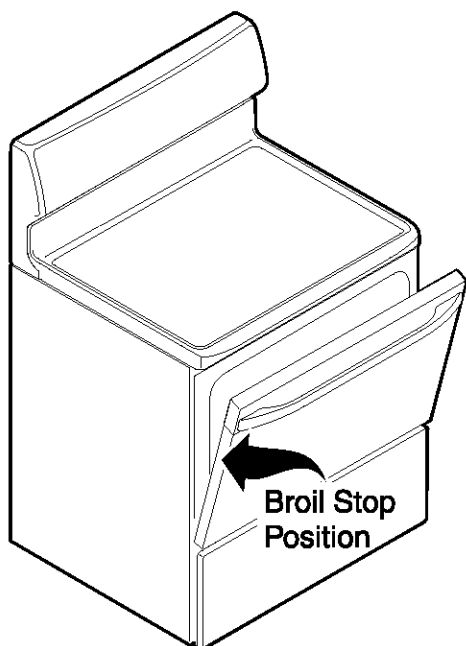
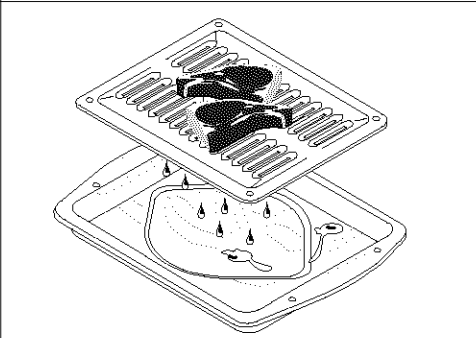
1. Press the function pad you want to change.
2. Press the  or  to adjust the setting.

**CAUTION** Use caution with the Timed Bake feature to cook cured or frozen meats and most fruits and vegetables. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed.

# Setting Oven Controls



The broiler pan and the insert allows grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without the insert. **DO NOT** cover the insert with foil; the exposed grease could ignite.



## To Broil

1. Arrange oven rack while oven is still cool. Position the rack as suggested in the chart below.

Rack Position From Top	Food
1	Rare steaks
2	Fish, medium steaks, hamburgers and chops
3	Well-done foods such as chicken and lobster

2. Press **BROIL**.
3. Press and hold the **^** or **v** until the desired broil setting level appears in the display. Press the **^** for **HI** broil or the **v** for **LO** broil. Most foods can be broiled at the **HI** broil setting. Select the **LO** broil setting to avoid excess browning or drying of foods that should be broiled to the well-done stage.
4. Place the insert on the broiler pan, then place the food on the insert. **DO NOT** use the broiler pan without the insert or cover the insert with aluminum foil. The exposed grease could ignite.
5. Place the pan on the oven rack. **Open the oven door to the broil stop position when broiling** (see illustration).
6. Broil on one side until food is browned; turn and cook on the second side. **Note:** Always pull the rack out to the stop position before turning or removing food.
7. When broiling is finished, press **OFF/CANCEL**.

**CAUTION** Should an oven fire occur, close the oven door and turn off the oven. If the fire continues, use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive..

# Setting Warmer Drawer Controls

## Arranging Warmer (Warm & Ready™ ) Drawer Rack Positions (If equipped)

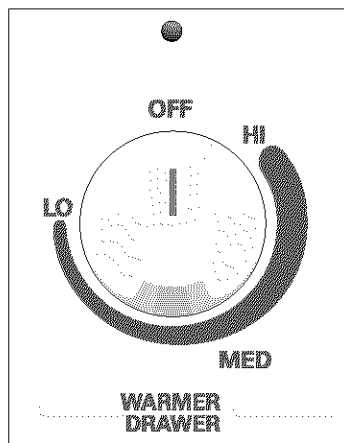
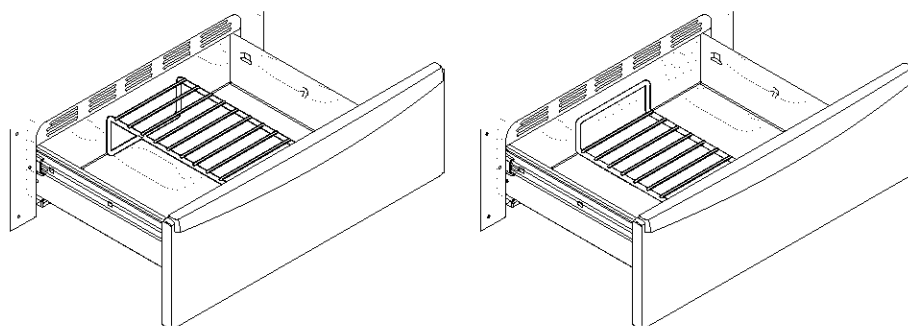
The rack can be used in 2 ways:

- In the **upright position** to allow low profile food items to be placed both under and on top of the rack (for example, rolls or biscuits on top of the rack and a casserole dish under).
- In the **downward position** to allow you to place light weight food items and empty dishware (for example, rolls or pastries and dinner plates).

Set the warmer drawer rack as illustrated.

Use the warmer drawer to keep hot foods hot such as: vegetables, gravies, meats, casseroles, biscuits and rolls, pastries and heated dinner plates.

The warmer drawer is equipped with a catch which may require extra force when opening and closing the drawer.



### To Operate the Warmer (Warm & Ready™) Drawer

The purpose of the warmer drawer is to keep hot cooked foods at serving temperature. Always start with hot food. It is not recommended to heat cold food in the warmer drawer.

All food placed in the warmer drawer should be covered with a lid or aluminum foil to maintain quality. **Do not use plastic wrap to cover food. Plastic may melt onto the drawer and be very difficult to clean.**

Use only dishware, utensils and cookware recommended for oven use in the warmer drawer.

**CAUTION** Always use potholders or oven mitts when removing food from the warmer drawer as cookware and plates will be hot.

### Warmer (Warm & Ready™) Drawer Indicator Light

The indicator light is located above the warmer drawer thermostat control. It turns on when the control is set, and stays on until the control is turned off. The warmer drawer is inoperable during the self-clean cycle. The indicator light will not come on during the self-clean cycle.

Warmer Drawer Recommended Food Settings Chart	
Food Item	Setting
Roasts (Beef, Pork, Lamb)	MED
Pork Chops	HI
Bacon	HI
Hamburger Patties	HI
Poultry	HI
Gravies	MED
Casseroles	MED
Eggs	MED
Fried Foods	HI
Vegetables	MED
Pizza	HI
Biscuits	MED
Rolls, soft	LO
Rolls, hard	MED
Pastries	MED
Empty Dinner Plates	LO

### To Set the Warmer (Warm & Ready™) Drawer Thermostat Control

The thermostat control is used to select the temperature of the warmer drawer. It is located on the control panel. To set the thermostat, push in and turn the knob to the desired setting. The temperatures are approximate, and are designated by HI, MED and LO.

1. Turn the knob to select the desired temperature setting.
2. For best results, preheat the drawer before adding food. An empty drawer will preheat in approximately 15 minutes.
3. Turn the thermostat control to **OFF** after use.

### Warmer (Warm & Ready™) Drawer Temperature Selection

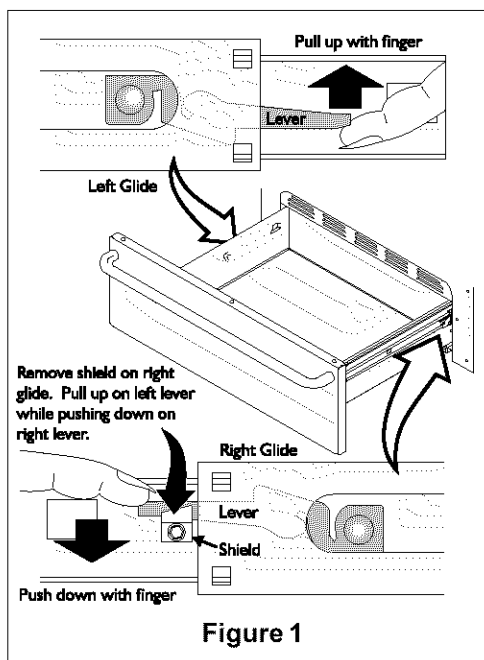
Refer to the chart in the side column for recommended settings. If a particular food is not listed, start with the medium setting. If more crispness is desired, remove the lid or aluminum foil.

Most foods can be kept at serving temperatures by using the medium setting. When a combination of foods are to be kept warm (for instance, a meat with 2 vegetables and rolls), use the high setting.

Refrain from opening the warmer drawer while in use to eliminate loss of heat from the drawer.

# Setting Warmer Drawer Controls

## Removing and Replacing Warmer Drawer (If equipped)



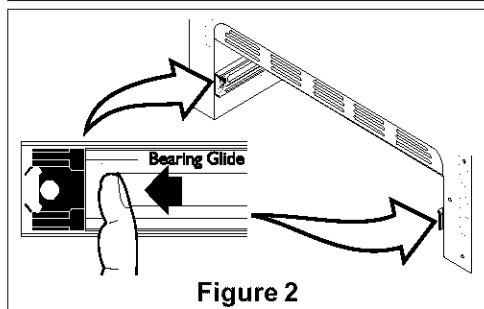
### To Remove and Replace Warmer (Warm & Ready™) Drawer To Remove Warmer Drawer:

1. **⚠ CAUTION** Turn power off before removing the warmer drawer.
2. Open the drawer to the fully opened position.
3. On the right glide you will find a shield attached with a hex-head screw (see figure 1). Using a 1/4" socket and ratchet remove the shield.
4. Locate glide lever on each side of drawer, pull up on the left glide lever and push down on the right glide lever.
5. Pull the drawer away from the range.

### To Replace Warmer Drawer:

1. Replace shield on the right glide of the drawer body.
2. **Pull the bearing glides to the front** of the chassis glide (see figure 2).
3. Align the glide on each side of the drawer with the glide slots on the range.
4. Push the drawer into the range until levers "click" (approximately 2"). Pull the drawer open again to seat bearing glides into position. **If you do not hear the levers "click" or the bearing glides do not feel seated remove the drawer and repeat steps 2-4.** This will minimize possible damage to the bearing glides.

NOTE: The Warmer Drawer will **NOT** operate while in the Self-Clean and "Oven Lockout" modes



**⚠ WARNING** Electrical Shock Hazard can occur and result in serious injury or death. Disconnect appliance from electric power before cleaning and servicing the warmer drawer.



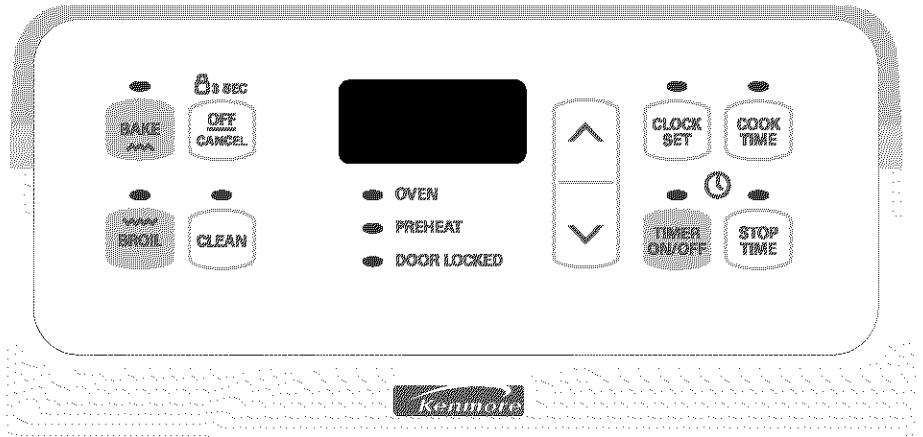
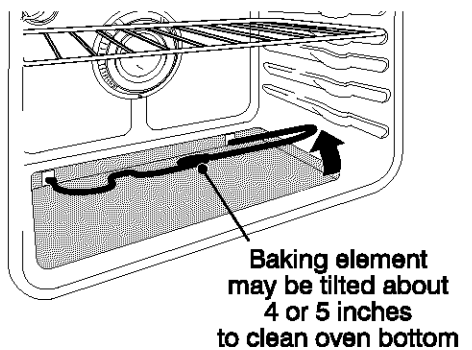
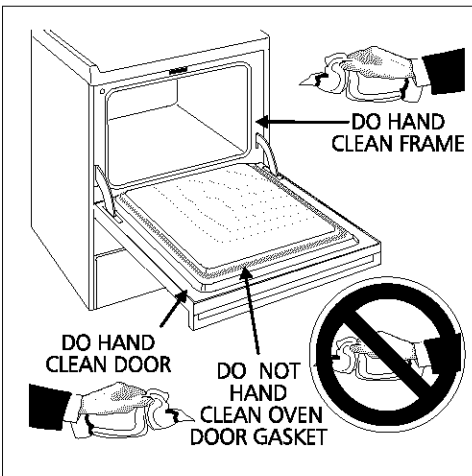
# Self-Cleaning

**CAUTION** During the self-cleaning cycle, the outside of the range can become very hot to the touch. **DO NOT** leave small children unattended near the appliance.

**CAUTION** The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.

**CAUTION** **DO NOT** line the oven walls, racks, bottom or any other part of the range with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

**CAUTION** **DO NOT** force the oven door open. This can damage the automatic door locking system. Use caution when opening the door after the self-cleaning cycle is completed. The oven may still be **VERY HOT**.



## Self-Cleaning Oven

A self-cleaning oven cleans itself with high temperatures (well above cooking temperatures) which eliminate soil completely or reduce it to a fine powdered ash you can wipe away with a damp cloth.

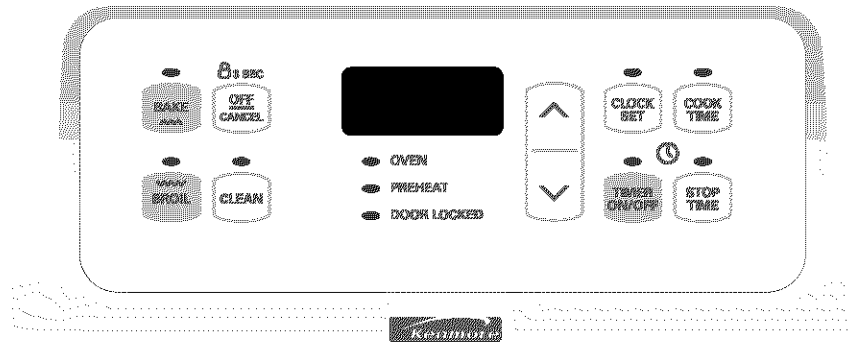
### Adhere to the following cleaning precautions:

- **DO NOT** use oven cleaners or oven protective coatings in or around any part of the self-cleaning oven.
- **DO NOT** clean the oven door gasket. The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
- **DO NOT** use any cleaning materials on the oven door gasket. Doing so could cause damage.
- **Remove the broiler pan and insert, all utensils and any aluminum foil. These items cannot withstand high cleaning temperatures.**
- Oven racks should be removed. If they are not removed during the clean cycle their color will turn slightly blue and the finish will be dull. After the cycle is complete and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack position).
- **Remove any excessive spillovers** in the oven cavity **before** starting the self-cleaning cycle. To clean, use hot, soapy water and a cloth. Large spillovers can cause heavy smoke or fire when subjected to high temperatures. **DO NOT** allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may leave a dull spot even after cleaning.
- Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. These areas heat sufficiently to burn soil on. Clean with soap and water.

NOTE: Prior to setting the Self-Clean cycle, any spills remaining on the oven bottom should be removed.

The bake element is designed to be tilted up using your hand from the front of the bake element. This will allow easier access to the oven bottom for cleaning. Be careful not to raise the element more than 4 or 5 inches from the resting position.

# Self-Cleaning



## To Start the Self-Clean Cycle

For satisfactory results, use a 2 hour self-clean cycle for **light soils** and a 3 hour cycle for **average or heavy soils**.

**NOTE:** The kitchen area should be ventilated using an open window, ventilation fan or exhaust hood during the first self-clean cycle. This will help eliminate the normal odors associated with the first self-clean cycle.

## To Set the Controls for a Self-Clean Cycle:

1. Be sure the clock shows the correct time of day.
2. Press **CLEAN**. "— — —" appears in the display.
3. Press the **▲** until "3:00" appears in the display for a 3 hour cycle, or press the **▼** until "2:00" appears in the display for a 2 hour cycle.
4. As soon as the **▲** or **▼** is released, "CLn" appears in the display.
5. As soon as the controls are set, the motor driven lock will begin to close automatically and the "LOCK" indicator light will flash. **DO NOT** open the door while the light is flashing (it takes about 15 seconds for the oven door to lock).
6. The "LOCK" light will glow until the cleaning cycle is completed or cancelled, and the oven temperature has cooled.

## When the Self-Clean Cycle is Completed:

1. The time of day or "End" will appear in the display window and the "Clean" and "LOCK" light will continue to glow.
2. Once the oven has cooled down for about 1 HOUR and the "LOCK" light has gone out, the oven door can be opened.
3. If "End" is in the display and the "Clean" indicator remains on, press **OFF CANCEL**. The time of day will appear in the display.

**NOTE:** When the oven is cool, wipe away any residue or powdered ash with a damp cloth or paper towel.

## Stopping or Interrupting a Self-Cleaning Cycle

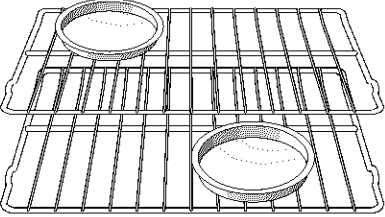
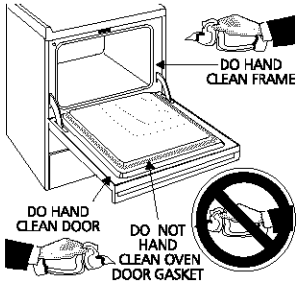
If it becomes necessary to stop or interrupt a self-cleaning cycle:

1. Press **OFF CANCEL**.
2. Once the oven has cooled down for about 1 HOUR and the "LOCK" light has gone out, the oven door can be opened.
3. Restart the self-clean cycle once all conditions have been corrected.

**CAUTION** To avoid possible burns use care when opening the oven door after the self-cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

**CAUTION** **DO NOT** force the oven door open. This can damage the automatic door locking system. Use caution and avoid possible burns when opening the door after the self-cleaning cycle has completed. The oven may still be VERY HOT.

# Care & Cleaning

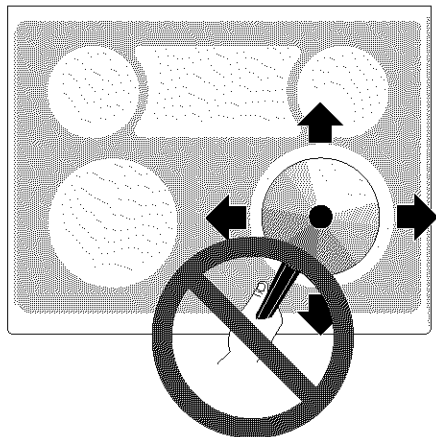
Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Painted and Plastic Control Knobs, Body Parts, and Decorative Trim	<p><i>For general cleaning</i>, use hot, soapy water and a cloth. <i>For more difficult soils and built-up grease</i>, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. <b>DO NOT</b> use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.</p>
<b>Stainless Steel</b> , Chrome Control Panel, Decorative Trim	<p><i>Before cleaning the control panel</i>, turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean using hot, soapy water and a dishcloth. Rinse with a clean water using a dishcloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.</p> <p>Clean <b>stainless steel</b> with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. <b>Do not use cleaners with high concentrations of chlorides or chlorines.</b> Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.</p>
Porcelain Enamel Broiler Pan and Insert, Door Liner, Body Parts, Warmer Drawer (if equipped)	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. <i>If necessary</i> , cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. <b>DO NOT</b> use spray oven cleaners on the cooktop.
Oven Racks 	<p>Oven racks may be removed or left in the oven during the self-clean cycle for cleaning. If removed, clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.</p> <p>If the racks are cleaned in the self-clean cycle, their color will turn slightly blue and the finish will be dull. After the self-clean cycle is complete, and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions).</p>
Oven door 	<p>To clean oven door, wash with hot, soapy water and a clean cloth. <b>DO NOT</b> immerse the door in water.</p> <p><b>DO NOT</b> clean the oven door gasket. The oven door gasket is made of a woven material, on self cleaning models, which is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.</p>
Ceramic Cooktop	See <b>Cooktop Cleaning and Maintenance</b> in the <b>Care &amp; Cleaning</b> section.

# Care & Cleaning

## Cooktop Cleaning and Maintenance

*Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop.*

Prior to using your cooktop for the first time, apply the recommended cooktop cleaning cream to the glass surface. Buff with a non-abrasive cloth or pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.



Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed **immediately** after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic or glass) with rough bottoms can mark or scratch the cooktop surface. **Do not slide anything metal or glass** across the cooktop. **Do not** use your cooktop as a cutting board or work surface in the kitchen. **Do not** cook foods directly on the cooktop surface without a pan. **Do not** drop heavy or hard objects on the glass cooktop, they may cause it to crack.

## Cleaning Recommendations for Ceramic Glass Cooktops

**CAUTION** Before cleaning the cooktop, be sure the controls are turned to **OFF** and the cooktop is **COOL**.

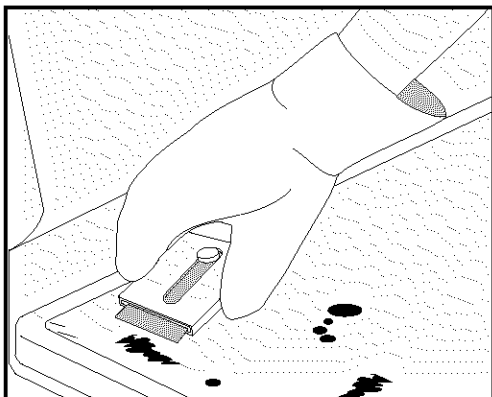
**WARNING** **DO NOT** use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.

### For light to moderate soil

Use a non-abrasive pad, cloth or paper towel with the cooktop cleaning cream to apply on the cooktop surface. Buff surface until all soils and creams are removed. Mild dishwashing detergent with water may also be used. Make sure the cooktop is rinsed thoroughly, leaving no detergent or cleaner residue.

### For heavy, burned on soil

Use the same method as for light to moderate soil. Re-apply the cooktop cleaning cream and cover with a wet paper towel. Let stand for about thirty minutes to loosen soil from surface. Scrub with cloth to remove remaining soil.



If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff surface clean.

### Plastic or foods with a high sugar content

These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed **immediately**. After turning the surface elements **OFF**, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.

# Care & Cleaning

## Cleaning Recommendations for Ceramic Glass Cooktops (continued)

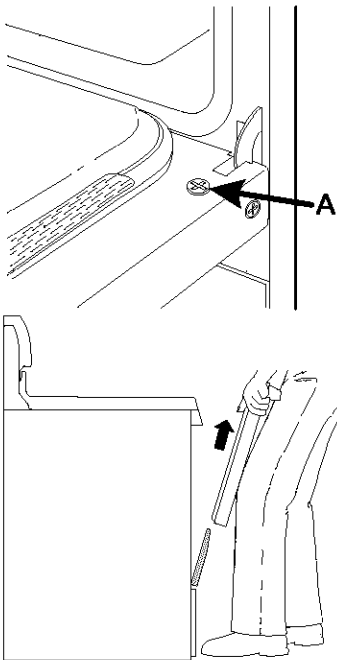


Do not use the following on the ceramic glass cooktop:

- Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean.
- Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.
- Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause discoloration.

## Care and Cleaning of Stainless Steel (some models)

Some models are equipped with stainless steel exterior parts. Special care and cleaning are **required** for maintaining the appearance of stainless parts. Please refer to the table provided at the beginning of the **Care & Cleaning** section in this Use & Care Guide.



### To Remove and Replace Oven Door

#### To Remove Oven Door:

1. Open the door.
2. Remove screws located on the inside of the oven door near the hinges **A** (one on each side.)
3. Close the door to the quarter-open position. Grasp the door firmly on both sides and lift up and off the hinges.
4. To clean oven door, follow the instructions provided in the **Care & Cleaning** table.

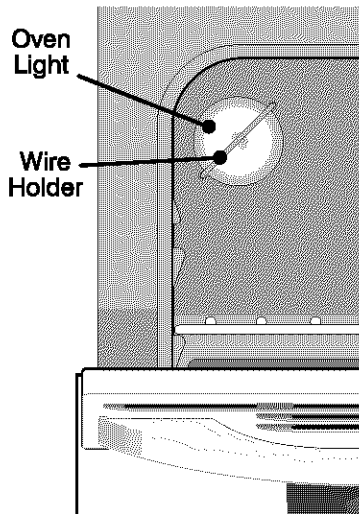
#### To Replace Oven Door:

1. Be sure the hinge arms are in the quarter-open position. Be careful if pulling the hinges open by hand. The hinges may snap back against the oven frame and could pinch fingers.
2. Hold the door at the sides near the top. Insert the hinge arms into slots at the bottom of the door.
3. Hinge arms must go into the range slots evenly. The hinge arms should be inserted into the bottom corners of the door as far as they can go.
4. If the door is not in line with the oven frame, remove it and repeat the above steps.

**CAUTION** The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

# Care & Cleaning

## Changing the Oven Light



On some models, the oven light automatically turns on when the door is opened. Some models have a switch located on the control panel to turn on the light. The oven light is located at the rear of the oven and is covered with a glass shield held by a wire holder. The glass shield must be in place whenever the oven is in use.

### To replace the oven light:

1. Turn electrical power off at the main source or unplug the range.
2. Press wire holder to one side to release the glass shield.
3. Replace bulb with a new 40 watt appliance bulb.
4. Replace glass shield over bulb and snap wire holder into place.
5. Turn power back on again at the main source (or plug the range back in).
6. The clock will then need to be reset. To reset, see **Setting the Clock and Minute Timer** in this Use & Care Guide.

**CAUTION** Be sure the range is unplugged and all parts are COOL before replacing oven light. Wear a leather-faced glove for protection against possible broken glass.

## Care and Cleaning of Stainless Steel (some models)

Some models are equipped with stainless steel exterior parts. Special care and cleaning are **required** for maintaining the appearance of stainless parts. Refer to the **Care & Cleaning** table for detailed cleaning instructions.

## Adjusting Your Oven Temperature

Your oven control has been precisely set at the factory. This setting may differ from your previous oven however, so your recipe times may not give you the results you expect. If you think that the oven is cooking too hot or too cool for your recipe times, you can adjust the control so that the oven cooks hotter or cooler than the temperature displayed.

### To Adjust Oven Temperature:

1. Press **BAKE**.
2. Set the temperature to 550°F (287°C) by pressing and holding the **^**.
3. Within 2 seconds, press and hold **BAKE** until the 2 digit display appears. Release **BAKE**. The display now indicates the amount of degrees offset between the original factory temperature setting and the current temperature setting. If the oven control has the original factory calibration, the display will read "00."
4. The temperature can now be adjusted up or down 35°F (17°C), in 5°F steps by pressing and holding the **^** or **v**. Adjust until the desired amount of offset appears in the display. When lowering the oven temperature, a minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.
5. When you have made the desired adjustment, press **OFF CANCEL** to go back to the time of day display.

**Note:** The adjustments made will not change the self-cleaning temperature.

# Before You Call

## Solutions to Common Problems

**Before you call for service**, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

### OCCURRENCE

### POSSIBLE CAUSE/SOLUTION

**Range is not level.**

Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the oven rack is level.

Be sure floor is level and is strong and stable enough to adequately support range.

If floor is sagging or sloping, contact a carpenter to correct the situation.

Kitchen cabinet alignment may make range appear unlevel. Be sure cabinets are square and have sufficient room for range clearance.

**Cannot move appliance easily. Appliance must be accessible for service.**

Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible.

Carpet interferes with range. Provide sufficient space so range can be lifted over carpet.

**Oven control beeps continuously with no indicator lights flashing. (If model is equipped with a display F1, F3 or F9 will show.)**

This oven is equipped with a state of the art electronic oven control. Among its many features is a full time oven circuit diagnostics system. The control constantly monitors its internal circuitry as well as several crucial oven circuits to insure they are all operating correctly. If at any time one of these systems fails, the control will immediately stop operation, and beep continuously (flashing an error code of F1, F3 or F9 in the display window, if equipped). Electronic control has detected a fault condition. Push **CANCEL** to clear the display and stop the beeping. Reprogram oven. If fault recurs, record fault number, push **CANCEL** and contact an authorized **Sears Service Center**.

**Surface unit too hot or not hot enough.**

Incorrect control setting. Make sure the correct control is on for the surface unit to be used.

**Surface unit does not heat.**

Lightweight or warped pans used. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.

No power to the appliance. Check steps under "Entire Appliance Does Not Operate" in this **Before You Call** checklist.

Incorrect control setting. Make sure the correct control is on for the surface unit to be used.

**Entire appliance does not operate.**

Make sure cord/plug is plugged tightly into outlet.

Service wiring is not complete. Contact your authorized **Sears Service Center** for assistance.

Power outage. Check house lights to be sure. Call your local electric company for service.

# Before You Call

## Solutions to Common Problems

---

<b>Oven light (some models) does not work.</b>	Replace or tighten bulb. See <b>Changing Oven Light</b> (some models) in this Use & Care Guide.
<b>Oven smokes excessively during broiling.</b>	Control(s) not set properly. Follow instructions under <b>Setting Oven Controls</b> . Make sure oven door is opened to <b>broil stop position</b> . Meat too close to the element. Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for searing. Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean. Insert on broiler pan wrong side up and grease not draining. Always place grid on the broiler pan with ribs up and slots down to allow grease to drip into pan. Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.
<b>Poor baking results.</b>	Many factors affect baking results. Make sure the proper rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. If you feel the oven is too hot or cool, see <b>Adjusting Oven Temperature</b> in this Use & Care Guide.
<b>Self-cleaning cycle does not work.</b>	Control(s) not set properly. Follow instructions under <b>Self-Cleaning</b> . Self-cleaning cycle was interrupted. Follow steps under "Stopping or Interrupting a Self-Cleaning Cycle" under <b>Self-Cleaning</b> .
<b>Soil not completely removed after self-cleaning cycle.</b>	Failure to clean bottom, front top of oven, frame of oven or door area outside oven seal. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before the self-cleaning cycle is started. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.
<b>Flames inside oven or smoking from vent.</b>	Excessive spillovers in oven. Set self-clean cycle for a longer cleaning time. Excessive spillovers in oven. This is normal, especially for high oven temperatures, pie spillovers or large amounts of grease on bottom of oven. Wipe up excessive spillovers before starting cycle. If flames or excessive smoke are present, stop the self-clean cycle and follow steps under "Stopping or Interrupting a Self-Cleaning Cycle" in the <b>Self-Cleaning</b> section.
<b>Drip bowls are pitting or rusting (Coil element models).</b>	Foods with acids, such as tomatoes, if allowed to stand in/on bowls will cause corrosion. Remove and wash drip bowls as soon as possible after a spillover Normal environment. Houses along sea coast are exposed to salt air. Protect bowls as much as possible from direct exposure to salt air.
<b>Drip bowls turning color or distorted (Coil element models).</b>	Bottom surface of cookware extends beyond surface elements and touches cooktop surface. This can cause high enough temperatures to discolor the drip bowls. <b>DO NOT</b> use cookware of this type. Pan sizes should be matched to the size of the element. Replacement drip bowls may be purchased from your dealer.
<b>Scratches or abrasions on cooktop surface (Ceramic-Glass cooktop models).</b>	Coarse particles such as salt or sand between cooktop and utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time. Cleaning materials not recommended for ceramic-glass cooktop have been used. See "Cooktop Cleaning and Maintenance" in the <b>Care &amp; Cleaning</b> section. Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.
<b>Metal marks (Ceramic-Glass cooktop models).</b>	Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaning creme to remove the marks. See "Cooktop Cleaning and Maintenance" in the <b>Care &amp; Cleaning</b> section.
<b>Brown streaks or specks (Ceramic-Glass cooktop models).</b>	Boilovers are cooked onto surface. Use razor blade scraper to remove soil. See "Cooktop Cleaning and Maintenance" in the <b>Care &amp; Cleaning</b> section.
<b>Areas of discoloration with metallic sheen (Ceramic-Glass cooktop models).</b>	Mineral deposits from water and food. Remove using a ceramic-glass cooktop cleaning creme. Use cookware with clean, dry bottoms.



# Notes

# Get it fixed, at your home or ours!

For repair of major brand appliances **in your own home...**  
no matter who made it, no matter who sold it!

**1-800-4-MY-HOME®** Anytime, day or night  
(1-800-469-4663) (U.S.A. and Canada)

[www.sears.com](http://www.sears.com)

[www.sears.ca](http://www.sears.ca)

For repair of carry-in products like vacuums, lawn equipment,  
and electronics, call for the location of your nearest  
**Sears Parts and Repair Center.**

**1-800-488-1222** Anytime, day or night (U.S.A. only)

[www.sears.com](http://www.sears.com)

For the replacement parts, accessories and owner's manuals  
that you need to do-it-yourself, call **Sears PartsDirect<sup>SM</sup>!**

**1-800-366-PART** 6 a.m. – 11 p.m. CST, 7 days a week  
(1-800-366-7278) (U.S.A. only)

[www.sears.com/partsdirect](http://www.sears.com/partsdirect)

To purchase or inquire about a Sears Service Agreement  
or Sears Maintenance Agreement:

**1-800-827-6655** (U.S.A.)

7 a.m. – 5 p.m. CST, Mon. – Sat.

**1-800-361-6665** (Canada)

9 a.m. – 8 p.m. EST, M – F, 4 p.m. Sat.

Para pedir servicio de reparación a  
domicilio, y para ordenar piezas:

**1-888-SU-HOGAR<sup>SM</sup>**  
(1-888-784-6427)

Au Canada pour service en français:

**1-800-LE-FOYER<sup>MC</sup>**  
(1-800-533-6937)  
[www.sears.ca](http://www.sears.ca)

**SEARS**  
HomeCentral®